Users Guide & Installation Handbook

Belling
IH6013

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CONTENTS & INTRODUCTION

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INTRODUCTION

Thank you for buying this British-built appliance from us.

This guide book is designed to help you through each step of owning your new appliance, from installation to use. Please read it carefully before you start using your product, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

If, however, you should find something missing, or not covered, please contact our Customer Care team. Their number is located on the back page of this book.

For customers outside the UK and Northern Ireland, please contact your local supplier.

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer care representatives become available.

Alternatively, general information, spares and service information is available from our website. The address is located on the back page of this book.

WARRANTY

Your new appliance comes with our 12-month guarantee, protecting you against electrical and mechanical breakdown. To register your appliance please call **0844 481 0182,** complete the registration form included or register online at the web address located on the back page of this book.

For full terms & conditions of the manufacturer's guarantee, refer to the website on the back of this book.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications - changes may have been made subsequent to publishing.

WARRANTY EXCLUSIONS

Damage or calls resulting from transportation, improper use or the replacement of removable parts.

Costs incurred for calls to put right an appliance which is improperly installed.

Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.

Before using the hob

Make sure that you have removed all packaging, wrappings, stickers and films from the hob surface.

It is recommended that you clean and wash the hob surface before using for the first time.

Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it.

See the customer care section for details of how to obtain all the available cleaning products.

BEFORE USING THE PRODUCT

Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.

GENERAL

WARNING! - The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING! - Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.

WARNING! - Danger of fire: Do not store items on the cooking surfaces. Never leave any cook zone on without a pan covering it. This causes a fire hazard.

WARNING! - Servicing should be carried out only by authorised personnel.

WARNING! - The appliance must never be disconnected from the mains supply

during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.

WARNING! -

Do not spray aerosols in the vicinity of this appliance while it is in operation.

WARNING! - Do not store or use flammable liquids or items in the vicinity of this appliance.

WARNING! -

Do not modify this appliance.

WARNING! - Do not operate the appliance without the glass panel correctly fitted.

WARNING! - There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.

WARNING! - Do not modify the outer panels of this appliance in any way.

WARNING! - This appliance must be earthed.

WARNING! - The top element gets extremely hot when in use, so take care to avoid touching it.

GAS WARNING! -

If you smell gas:

Do not try to light any appliance.

Do not touch any

electrical switch.

Contact your local gas supplier immediately.

ELECTRIC INDUCTION HOB

WARNING:-

Unattended cooking on a hob can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a damp cloth.

Danger of fire: do not store items on the cooking surface.

If the surface is cracked, broken or shattered, switch off the appliance to avoid the possibility of electric shock and call for a service engineer's visit.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

Ensure you switch off the appropriate cook zone individually or (by the central on/off key if touch control) when you have finished cooking, do not rely upon the automatic pan detection system as your means of switching "off" the appliance.

This induction hob complies with the applicable EMC and EMF standards. Therefore it should not interfere with other electronic units. Persons fitted with a pacemaker or any other electrical implant should clarify with their doctor or the producer of the implant, whether there implant is adequate and

fail-safe.

The pacemaker must be designed in compliance with the appropriate regulations.

Caution: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

Caution: The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Induction Hob

Parts of the appliance may become hot while in use. Always make sure that children are supervised when they are near to the appliance.

Always position pans over the centre of the cook zone, and turn the handles to a safe position so they cannot be accidentally knocked or grabbed.

Do not leave pans on

the hob when you're not around - take them off the cook zone if you have to leave the kitchen even if you think it will only be for a moment, while you answer the door or phone.

If you use a griddle plate ensure it is completely cool before attempting to lift it from the hob as residual heat may cause burns, Always use oven gloves to protect your hands.

The appliance has a glass hob top, make sure you do not drag pans across the ceramic surface as this will lead to scratches and damage.

Do not use the hob surface as a chopping board or food preparation area as this may lead to it becoming damaged.

The glass ceramic can get hot whilst cooking; even though the cook zone itself does not generate heat. The heat generated is conducted back from the hot pans.

Keep electrical leads from trailing over or going near the hob.

The appliance must never be disconnected from the mains supply during use as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and component parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control has been switched off.

Fire Safety Advice

Most kitchen fires occur when people are

distracted or leave things unattended, so remember:

If you're called away from the cooker - by the phone or someone at the door, either take pans off the heat, or switch off your hob.

Don't let yourself be distracted while cooking.

If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Brigade.

Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

WARNING - If a pan catches fire:

- Do not move it - it is likely to be extremely hot
- Turn off the heat if it's safe to do so - but never lean over a pan to reach the controls.
- If you have a fire blanket, put it over the pan.
- If you have put the fire out, leave the pan to cool completely.

Deep-fat frying presents more dangers in your kitchen.

- Never fill a chip pan (or other deep-fat fryer) more than one-third full of oil
- Do not use a fire extinguisher on a pan of oil - the force of the extinguisher can spread the fire and create a fireball.

If you have an electrical fire in the kitchen:

- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Never use water on an electrical or cooking oil fire.

DISPOSAL

Packaging Material

The packaging materials used with this appliance can be recycled.

Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

Old Appliances

The Symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the applicable collection point for the recycling of electrical and electronic equipment.

You will by ensuring the appliance is correctly disposed of help prevent potential negative consequences for the environment and human health.

For additional details regarding the recycling of this product please contact your local government office, your household waste disposal service or the retailer where you purchased the product.

USING THE HOB - INDUCTION

Before using your hob

It is recommended that you clean and wash the hob surface before using for the first time. Apply a thin coat of ceramic hob cleaner to the hob to maintain and protect it. See the customer care section for details of how to obtain all the available cleaning products.

TOUCH CONTROLS

The touch controls for your induction hob have been designed to provide you with finger tip control of your hob, providing accurate and repeatable power settings for cooking and an easy clean surface that can be easily wiped over. When a cook zone is activated the power setting is displayed for each zone individually.

Applying Power To The Hob:-

Before switching on the power supply to the appliance, switch off any bright lights (such as cooker hood) and ensure the appliance is not in direct sunlight.

This is to enable the electronic controls to calibrate its sensitivity against natural ambient lighting (approx 30 seconds).

Failure to observe the above will result in the hob not functioning correctly, (Display showing "FL"). To rectify remove all strong lighting sources and re-apply power.

The hob should complete the calibration procedure satisfactorily and lighting such as cooker hoods can be used normally.

When power is first switched on the hob will always start up with the Key Lock activated.

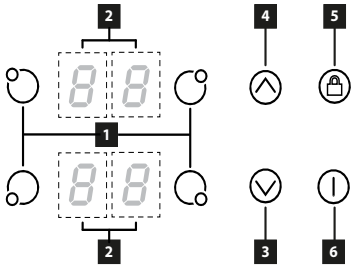
Using the Touch Controls.

Use the flat of your finger, not the tip, the controls respond to touch, so you don't need to apply any pressure.

Always ensure the control area is clean, dry and free from of any objects (e.g. utensils, tea towels and cloths), spillages and water may make the controls difficult to operate.

A warning will be activated and will beep every 10 seconds, to attract your attention, please remove any objects and clean the control area as appropriate.

Basic Control Functions



Note; Generic illustration shown above your appliance may visually differ.

1. COOK ZONE KEYS
2. INDIVIDUAL COOK ZONE DISPLAYS
3. POWER DOWN KEY (-)
4. POWER UP KEY (+)
5. KEY LOCK
6. ON/OFF KEY

Key Lock

A RED LED indicates when the key lock is active, to deactivate/activate touch the Key Lock key for 1 second.

If any of the cook zones are ON, the key lock function locks all the keys except the ON/OFF key.

If the cook zones are OFF, the key lock function locks all the keys, including the ON/OFF key.

Note: The Key Lock is automatically activated every time the electricity supply is switched off and back on to the hob.

To avoid unintentional switching on of the appliance, e.g. by small children and pets, we recommend activation of the key lock feature.

USING THE HOB

Central On/Off switch ⏻

The central on/off switch enables all of the cooking zones to be switched off simultaneously at a touch of a key.

To switch on the hob

The hob is switched On by touching the"ON/OFF" key for 1 sec.

A beep sounds and all the heater displays show a full stop in the cook zone display.

If the selection of a heater is not done in 10 seconds, the hob will turn off automatically.

The hob is switched Off by touching the"ON/OFF" key for 1 sec.
A beep sounds and all the heaters are switched Off.

Switching on an individual hob cook zone

To switch on a cook zone it is necessary to actuate every cooking zone by means of two operations:

1) Touch the required cook zone key for approx 1 second a beep sounds and the heater display shows the power level with normal brightness.

The cook zones that are not selected are dimmed. When the cook zone selection is finished after 10 seconds, a beep sounds and all the heater displays that were dimmed show the power levels with normal brightness.

2) Select the required power setting using the up +/down – keys.

Switching off an individual hob cook zone

Once the cook zone is selected, it can be switched off by touching the down [-] and up [+] keys simultaneously. A beep sounds and the corresponding display shows "0".

Power Boost

Temporarily boost the power to a cook zone by approx 25%, all areas can be boosted for a period of up to 10 minutes,

After 10 minutes a beep sounds and the heater will return to level "9".

Quick Operation

With the cook zone at power level 0, touch the down [-] key the power level will raise straight to 9.

With the cook zone at power level 9, touch the up [+] key the power level will raise to the Power Boost level and a beep sounds and the heater display shows "P".

Griddle Zone

Large pans and griddle plates can be placed across the two left hand zones.

! Dry or empty Griddles and Frying pans can heat up very quickly on power settings greater than 5, this can, if not closely monitored lead to the induction showing a overheat warning "Shown by a flashing C" The induction unit will automatically reduce the power used until the hob has sufficiently cooled down. Once cooled down to an acceptable level the power will automatically be restored and the flashing "C" will stop. You can carry on cooking using the residual heat why the hob is cooling down "flashing C".

USING THE HOB

Pan Detection

As soon as you lift the pan off the zone the power is automatically reduced, helping to save energy.

The above "U" symbol appears when a zone has been activated but no pan has been placed on the cook zone,

If the "U" symbol does not disappear when a pan is placed on the zone it indicates that the pan is not suitable for induction cooking.

Note

This means the hob only uses power when a suitable pan is placed on the zone, this reduces the energy used during the cooking process, i.e. when you take your pan off the zone the hob automatically reduces the power, and only switches back on when you replace the pan.

- **WARNING:-** Ensure you switch off the appropriate cook zone individually or by the central on/off key when you have finished cooking, do not rely upon the automatic pan detection system as your means of switching "off" the appliance.
- The appliance must never be disconnected from the mains supply during use as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and component parts not working efficiently. The cooling fan (if fitted) is designed to run on after the cook zones have been switched off.
- This induction hob complies with the applicable EMC and EMF standards. Therefore it should not interfere with other electronic units. Persons fitted with a pacemaker or any other electrical implant should clarify with their doctor or the producer of the implant, whether there implant is adequate and fail-safe,
- **The pacemaker must be designed in compliance with the appropriate regulations.**

PANS AND COOKWARE FOR INDUCTION HOBS

Pans and Cookware for induction cooking zones must be made of ferrous material such as cast iron and have magnetic properties. The base must also be of the correct diameter.

It's important that good quality flat bottomed pans are used.

If a pan creates a large air gap over the middle of the cooking zone, the accuracy of the temperature sensing can be affected.

Always ensure that pan bases are dry before using them on the hob.

Get a magnet, if a magnet doesn't stick to your pan, it is not suitable for use on the induction hob.

Beware:- Not all induction pans are of the same quality due to their construction. Pans that use enamelled/laminated/encapsulated bases can be difficult to detect, especially small pans (e.g. milk pans). We recommend that you buy pans that are marked/advertised as being suitable for induction.

This problem is not with induction hob but with the pan type, they can have bases which are magnetic but are not thick enough! If you experience problems with small pans we recommend that you try a larger pan or a pan of a different construction. Solid cast iron pans give the best performance.

Induction Cook Zone	Smallest Recommended Diameter (mm)
LHF	150
LHR	120
RHR	150
RHF	120

Cookware made of enamelled steel or with aluminium or copper bottoms can leave discolorations on the ceramic glass surface which are difficult or impossible to remove.

Pans unsuitable for Induction:

Pans made of copper, stainless steel, aluminium, oven proof glass, wood, ceramic and terra-cotta.

Overheat Pan Protection

The hob is equipped with additional safety systems that help to prevent cookware from overheating, providing an additional level of safety not available on conventional hobs such as gas and ceramic hobs.

Helps reduce the risk of fire through misuse use of hob.

If there is an overheat situation the hob will display the appropriate code detailed in the "hob status codes table".

Approx Glass Temperature °C	Hob Action
190	Automatic Power Reduction
220	Power Automatically Shuts down

Note:

The safety temperature control of the pans is only possible with quality flat bottomed pans suitable for induction cooking; Poor quality pans can create air gaps between the glass and the pan, which affects the accuracy of the temperature control.

Residual Heat Indicators

If glass surface is above 65°C when the cook zone is switched off an "H "will be displayed in the cook zone display until the glass surface drops below approx 55°C.

This feature not only warns you against hot surfaces but also indicates that there is residual heat which can be used as temporary warm zone.

Note:

The cook zone itself does not heat up, but the ceramic glass does get hot because of the hot pan conducting heat back onto the hob glass.

Auto Stand by

The Hob will automatically switch off if left (with pan) on for an extended period of time, see maximum running times below.

Power Level	Maximum Operation Time hours
1	10
2	10
3	10
4	10
5	10
6	10
7	10
8	10
9	3
P (Power Boost)	Max 10mins

Energy Saving Tips

Always place cookware on the cooking zone before it is switched on.

When ever possible place lids on pans.

TROUBLESHOOTING

The hob produces a smell the first few times it is used

Heat a pan full of water on each zone for half an hour.

Pans make a noise during cooking

This is caused by vibration due to the passage of energy from the hob to the pan. On a high setting this is quite normal for certain types of saucepan. It will not damage the hob.

The hob makes a slight clicking sound

This is caused by the distribution of power between two heating zones on the same side of the hob.

The hob won't work. The indicators don't come on

The electricity supply is not reaching the appliance (faulty supply or connection);

Check the fuses and the cut-out switch.

Refer to Troubleshooting chart and if problems persist call, the customer service hot line for further assistance.

The fan keeps working for a few minutes after the hob has been turned off

There are cooling fans fitted to this appliance which will operate when the appliance is on and until the appliance is sufficiently cooled.

Hob Status Codes	Hob Status Description	Action
r	Max power setting reached (only on 13Amp versions)	Reduce power setting on other zones, refer to user section.
U	Indicates no pan or suitable pan on cook zone	Ensure correct pan size and that the pan is suitable for induction use (Check with a magnet)
H/C	Heater Over Temperature Product will auto reset, Indicates pan overheat,	Allow hob to cool
C/P	Heater Over Temperature Product will auto reset, Pan overheat	Allow hob to cool
H/c	Induction Generator Over Temperature	Check installation and free air flow to hob
H	Residual Heater	No Fault " H" will switch off when glass surface drops below 55°C

USING THE HOB

Appliance Errors	Fault Description	Action
F0	Software Error	Switch the power off and on, system should reset
FA	Safety key Error	Switch the power off and on, system should reset
FC	Safety key Error	Switch the power off and on, system should reset
FE	Touch Ntc Error	Switch the power off and on, system should reset
Ft	Touch Ntc Error	Switch the power off and on, system should reset
Fc	Touch Ntc Error T<90oC	Advice do not put hot pans on control area, system should automatically reset when allowed to cool.
FH	EPROM Checksum Error	Switch the power off and on, system should reset
FJ	Security Key Error	Switch the power off and on, system should reset
FL	Keyboard Error, Light Condition	Switch off any lighting, before applying power to the hob unit, (lights can affect the touch control initial calibration process)
FU	Security Key Error	Switch the power off and on, system should reset
Heater Errors	**Fault Description**	**Action**
F5	Communication Error	Switch the power off and on, system should reset
F1	Induction heater NTC error closed	Switch the power off and on, system should reset
F2	Induction Heater Ntc Error Open	Switch the power off and on, system should reset
F7	Induction Ntc Error	Switch the power off and on, system should reset
F8	Induction Ntc Error	Switch the power off and on, system should reset
F9	Induction Relay Error	Switch the power off and on, system should reset
F3	Induction Ntc Error, Closed circuit	Switch the power off and on, system should reset
F4	Induction Ntc Error, Open circuit	Switch the power off and on, system should reset
F6	Induction Error	Ask installer to confirm correct connection to power supply, ensuring link is in place.

USING THE HOB (13 AMP VERSIONS)

13 AMP OPERATION

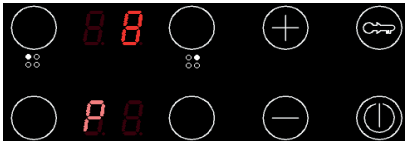
Your hob has been designed to allow you to connect to a 13Amp fused spur and is suitable for a variety of installations not possible with conventional electric hobs, such as direct replacement for a gas hob without the need to install a 32 Amp cooker socket, thus eliminating the need for an expensive rewire of the kitchen.

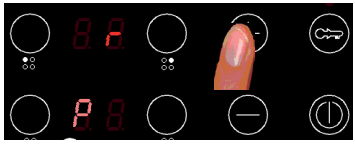
How it works

Each time you operate the hob, the total power level of the hob is calculated.
If the total power requested reaches 2.8 kW the energy management system warns you that the limit is reached. Signalled by a letter "r" in the zone window (Lasts for 3 seconds) and an audible "Beep". The hob cook zones can be used in any combination or setting until the 2.8 kW power setting is reached. (See Tables Below)

Any further power increase is not allowed!

To use any new zones requires you to reduce the power of one of the other selected cook zones.





13 Amp Supply Power Setting Examples					
Set Cook Zone	**Examples Of Possible Power Setting Combinations**				
Left Hand Front	9	6	1	6	Off
Left Hand Rear	9	6	3	Off	P
Right Hand Front	1	5	4	4	9
Right Hand Rear	Off	5	P	9	Off

"13 Amp Supply" Power Management Check	
Set Cook Zone	**Correct Power Setting Check "13 Amp Supply"**
Left Hand Front	9
Left Hand Rear	9
Right Hand Front	1
Right Hand Rear	"r" and warning "Beep" when zone is activated
Warning! If you can set a power level on the right hand cook zone when the other zones are set as above. Please switch off and contact customer service for advice.	

CLEANING

ELECTRIC HOB

Ceramic glass hobs

- The ceramic hob top can be cleaned using a clean, damp cloth or kitchen paper. Do not use a used dishcloth or sponge as they can leave a film of detergent on the surface which can lead to discoloration. Please ensure that the elements are cooled fully to avoid steam burns.
- You can use a specialist ceramic cleaner to restore the surface, but use sparingly to avoid coating the hob top too thickly. Too much cream cleaner will lead to discolouration. Use a dry, clean cloth to polish the surface.
- For stubborn marks, a specialist hob scraper can be used.
- Do not use steam cleaners or high-pressure cleaning equipment.
- Regular cleaning will prevent any salts or minerals from accumulating on your hob and discolouring the glass.
- Wipe any spillage as soon as possible.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.

Solid plate hobs

- Prime and Season - this helps maintain the finish of the elements.
- Use a damp, clean cloth to wipe the solid plate, making sure that you follow the circular grooves and avoid damaging the red spots. Make sure that you allow the hotplate to dry before use by switching on the elements at a low heat.
- You can restore the hotplates by using a solid plate cleaner but take care to avoid the red spots on elements.
- To prime: Switch on each element in turn for a short while (with no pan on it) at a medium - high setting. This will harden and burn off the coating.
- To season: Heat the element for 30 seconds at a medium setting then switch off. Use a minimum amount of unsalted vegetable oil, on a dry cloth or paper towel, and apply a thin coat of oil to the element surface. Wipe off the excess and heat the element for one minute.

INSTALLATION

General information

Installation should only be carried out by a qualified installer or engineer.

Please keep to the following points most carefully;

Although every care has been taken to ensure this appliance has no burrs, or sharp edges, we recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.

The minimum distances to other appliances and units are to be observed.

Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

Laminated surfaces and the adhesive used for fixing them must be heat resistant in order to avoid any damage.

The space for air circulation, located underneath and at the back of the hob improves its reliability by ensuring that it will cool down, efficiently.

Installations should be carried out in line with the National Regulations applicable with this product type.

Note: Avoid installing the appliance next to doors and under windows. This will avoid the potential for hot cookware being knocked off the hob when doors and windows are opened (Risk of burns).

Built-in appliances may only be used after they have been built-into suitable built-in units and surfaces that meet the required standards.

INSTALLATION

CHOOSING YOUR INSTALLATION

Make sure that the air inlets through the ventilator grids underneath the hob are never blocked.

We recommend that you install this appliance in a work top which is a minimum 38mm deep.

The hob can be fitted into a work top less than 38mm deep, but the 20mm gap between hob base and appliance must be maintained.

Installation above an oven

Refer to the manufacturer's instructions for clearances above the oven.

We recommend a 20mm gap between the bottom of the hob and appliance.

An air outlet of 5mm underneath work surface is required.

Installation above a unit with a drawer or door

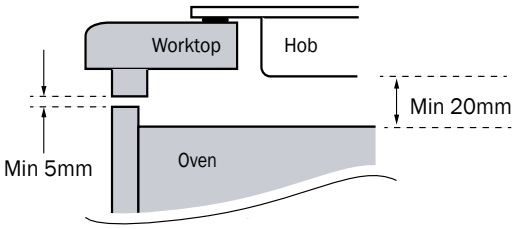
An air outlet of 5mm underneath work surface is required. If necessary, remove the front crosspiece of the unit.

The base of the appliance must be protected from damage e.g. draws may only be installed providing a partition panel is fitted to the required dimensions underneath the appliance. Suitable protection to prevent obstruction of the air inlet to the fans must be provided.

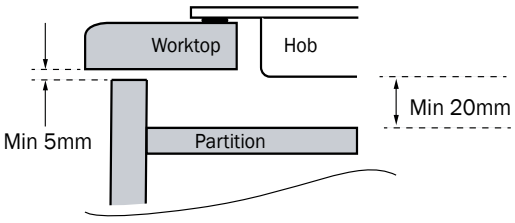
In the case of a pyrolytic oven

If installing the hob above a pyrolytic oven, additional provision for air circulation / ventilation may be required. Due to the excessive temperatures attained during pyrolysis, using the hob at the same time may cause the thermal safety device within the hob to operate.

INSTALLATION ABOVE AN OVEN



INSTALLATION ABOVE A UNIT WITH A DRAWER OR DOOR



INSTALLATION

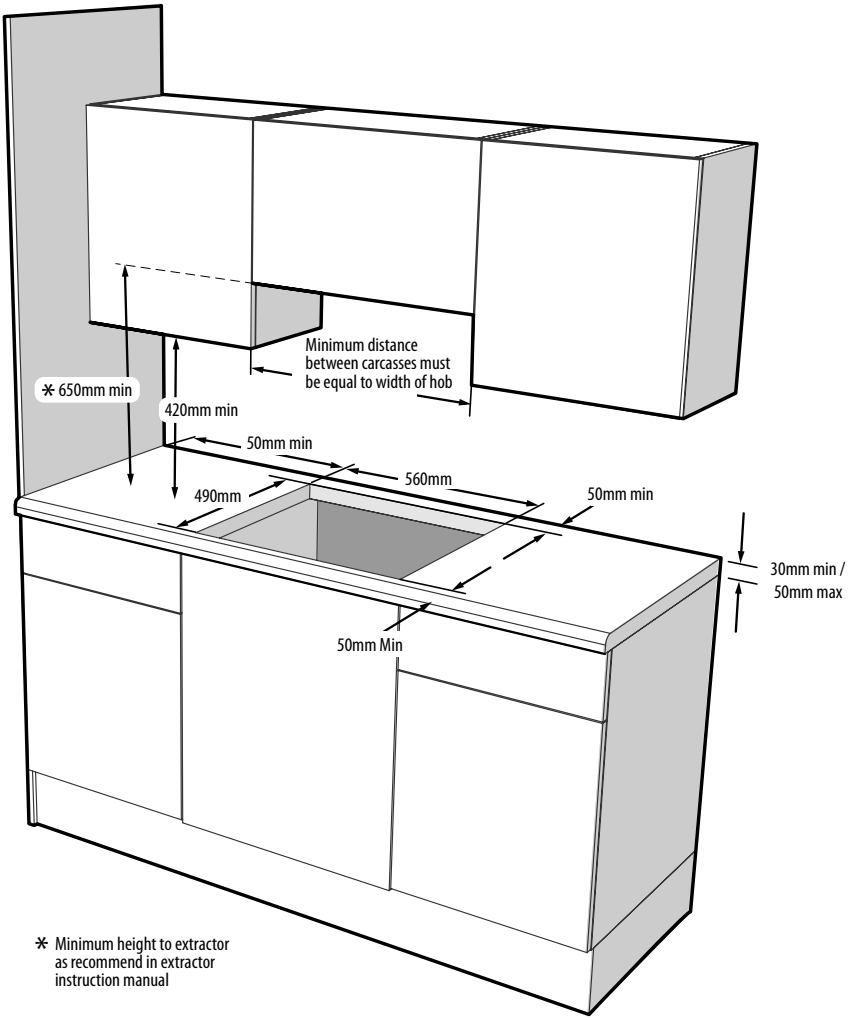
Clearances and dimension – requirements

No shelf or overhang of combustible material should be closer than 650mm above the hob.

There must be a minimum clearance of 50mm between the edges of the hob and any side walls; this clearance must be maintained up to 420mm above the worktop.

There must be a minimum clearance of 50mm between the rear edge of the hob and the rear wall. This clearance must be maintained up to 650mm above the worktop.

When installing an extractor hood above the hob, refer to their Manufacturer's instructions.


* 650mm min
420mm min
Minimum distance between carcasses must be equal to width of hob
50mm min
560mm
490mm
50mm min
30mm min / 50mm max
50mm Min
* Minimum height to extractor as recommend in extractor instruction manual

INSTALLATION

Fitting into worktop

Cut a hole in the work surface to the required size.

A clearance of at least 50mm should be maintained between the cutout and any rear or side wall.

The worktop must be of heat-resistant material or covered with heat-resistant material.

Protecting the cut-out;

The types of chipboard used for work surfaces swell relatively quickly in contact with humidity.

Apply a suitable sealant to the cut edge to protect it from moisture ingress.

This hob can be installed conventionally (glass above the work top) or recessed into the work top for a flush fit.

Self adhesive seal

Apply the self adhesive seal to the underside edges of the hob glass. For best results, the seal should be adhered along each side in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join.

Conventional Installation

Place the hob in the aperture, checking the hob glass is covering the work top along all four sides.

Set the front edge of the appliance parallel with the front of the work top.

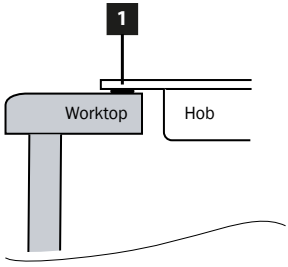
Locate and attach the securing clamps as required, Tighten the screws so that the hob is pulled down firmly against the worktop, thus ensuring a good seal.

Recessed Method

Recess the work top to the appropriate depth (Approx 5mm) and shape to fit the hob (add 1mm to overall glass size). Insert the hob into the recess, ensuring that the foam seal is sitting correctly. Locate and attach the securing clamps as required, Tighten the screws so that the hob is pulled down firmly against the worktop, thus ensuring a good seal. You may want to fill any gap between the hob top glass and the work top surface with silicone sealant.

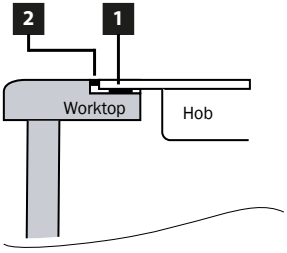
DO NOT fit silicone sealant under the glass hob instead of the self adhesive seal.

CONVENTIONAL INSTALLATION



1 SELF ADHESIVE SEAL

RECESSED METHOD



1 SELF ADHESIVE SEAL

2 SILICONE SEALANT

INSTALLATION

Fixing Bracket Advice

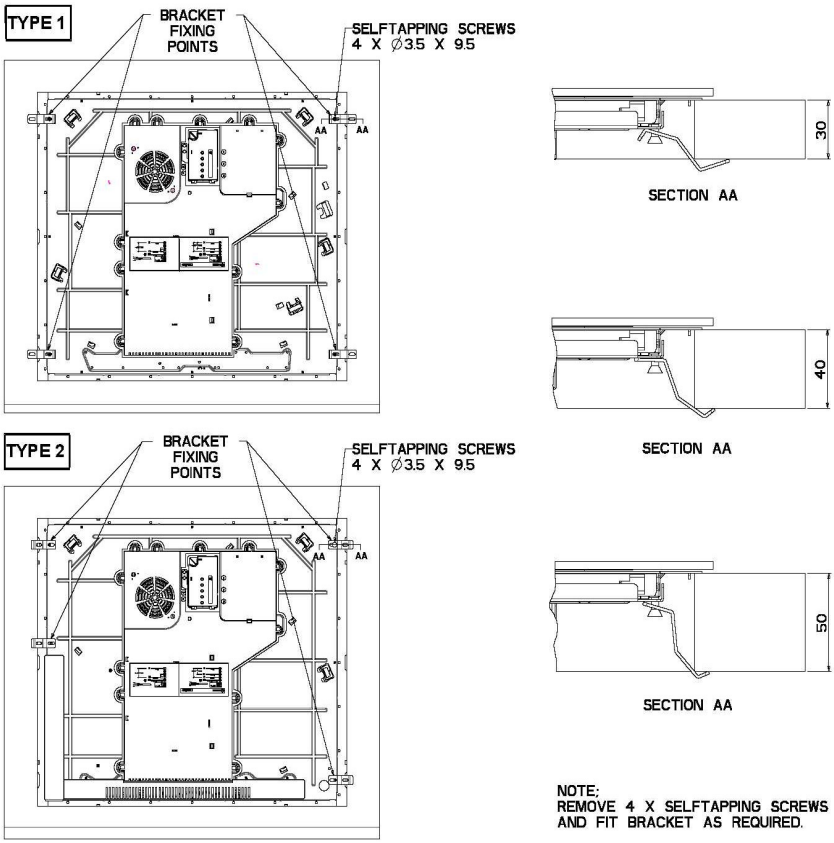
Dealing with sides, cross-rails and back-panels in the cabinetry.

Depending on the cabinets, the worktop thickness and the hob positioning, it is possible for the hob base and/or the clamp brackets to interfere with parts of the cabinet.

Cut away cabinetry and use appropriate fixing brackets for your installation.

Note; It is neccesary to remove 4 x self tapping screws from the appliance in the desired fixing bracket locations.

FINAL ASSEMBLY



INSTALLATION

Connect to the electricity supply

(For Fixed Wiring only)

WARNING: This appliance must be earthed. Only connect to the electrical mains terminal with the power switched off. The electrical mains terminal is live.

Follow the terminal block connection schematic.

Loose and inappropriate connections can make the terminal overheat.

Ensure the cable clamp is fitted correctly and securely.

A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening of at least 3mm.

We recommend that the appliance is connected by a competent person who is a member of a "Competent Person Scheme" who will comply with the required local regulations.

Connection should be made with a suitable cable.

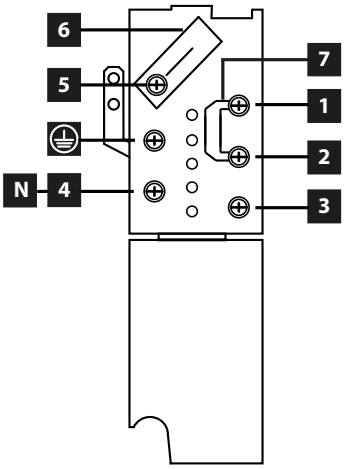
Important: Ensure that you route all mains electrical cables well away from any adjacent heat source, such as an oven or grill.

Strip the wires & connect to the terminal block as shown in the terminal block schematic.

Fit the cable clamp & secure with the screw provided.

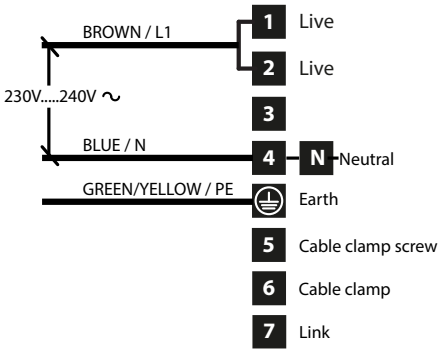
Close the terminal box, ensuring that the cover is engaged on the locking tabs.

Terminal Block Connection

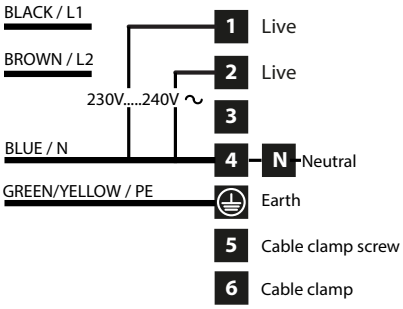


Note; Ensure Link screw connections are tight!

SINGLE PHASE OPTION



3 PHASE OPTION



INSTALLATION

For products configured for a 13Amp fused spur & supplied with mains cable attached.

This appliance must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet, with a contact separation of 3mm at all poles.

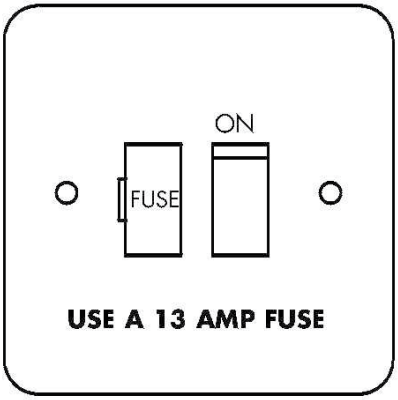
Use a 13 amp fuse.

We recommend that the appliance is connected by a qualified electrician, who will comply with the I.E.E. and local regulations.

Warning: This appliance must be earthed.

The wires in the mains lead are coloured in accordance with the following code: Green & Yellow = earth, Blue = neutral, Brown = live.

Typical example of a double pole fuse spur outlet



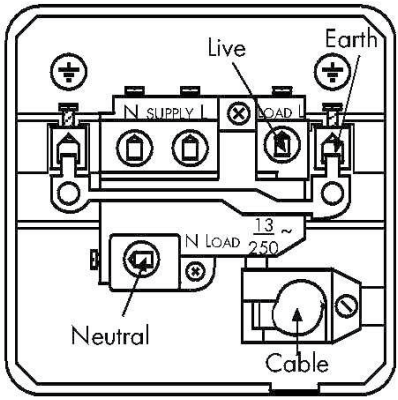
As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured green.

2. The wire which is coloured blue must be connected to the terminal marked N (Neutral) LOAD or coloured Black.

3. The wire which is coloured brown must be connected to the terminal marked L (Live) LOAD or coloured Red.

If the supply cord is damaged, obtain a special cord from the Customer Support Helpline, which must be fitted by a qualified person.



TECHNICAL DATA

SUPPLY: 220 -240V ~ 50Hz 2.8kW	
Individual Cook Zone Power Ratings	
Cook Zone	**Normal / Boost Power Rating kW**
LHF	1.5 / 2.0
LHR	1.2 / 1.6
RHR	1.5 / 2.0
RHF	1.2 / 1.6

CUSTOMER CARE

CUSTOMER CARE WEB SHOP

Having purchased a superior cooker, hob or hood from us, you'll naturally want to keep it looking great. And who better to help you care for it than the manufacturer?

We offer an extensive range of accessories, components and cleaning products which, will instantly give your cooker a good as new look.

In addition to the list of our most popular products below, we also have an exciting range of Bake ware and Cookware essentials including Roasting Pans, Cake Tins and Non-Stick Cooking Liners.

For all enquires, please visit our Web Shop at **www.gdhaonline.co.uk** or call the Spares Sales Team on **0844 815 3745**. For countries outside the UK, please contact your local service agent.

Product Description	**Where used**	**Purpose**
Ceramic Hob Cleaner	All Ceramic glass hobs including Induction	Enables easier cleaning of your ceramic hob. Prevents build up of mineral deposits. Best used with Ceramic Hob Scraper Kit. 300ml bottle.
Ceramic Hob Scraper kit	All Ceramic glass hobs including Induction	Ideal for removing cooked on marks from ceramic glass hobs Best used with Ceramic Hob Cleaner
Sealed Hotplate Conditioner	All sealed/solid plate hobs	Restores the sleek matt black finish to solid hotplates
Multipurpose Kitchen Cleaner	General kitchen cleaner	Excellent multipurpose cleaner, For use around the kitchen. 500ml bottle.
Oven Cleaner	All cooking appliances.	Cuts through grease & burnt on grime. 500ml bottle
Restor-A-Cloth	All cooking appliances.	Chemical free cleaning cloth Ideal for cleaning & polishing glass & stainless steel
Stainless Steel Cleaner	All stainless steel parts	Oil based cleaner. Perfect for removing stubborn & greasy marks. 300ml bottle.
Rectangular carbon filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free
Round Carbon Filters	Cooker Hoods	New filters, help to maintain efficient cooker hood operation and keep your Kitchen odour free

Please keep this handbook for future reference, or for anyone else who may use the appliance.

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CUSTOMER CARE

To contact Belling about your appliance, please call

Warranty Registration
0844 481 0182
to register your appliance

Customer Care Helpline
0844 815 3746
in case of difficulty within the UK

Alternatively general, spares and service information is available from our website at
www.belling.co.uk

Please ensure that you have the product's model no and serial no available when you call. These can be found on the silver data label on your product which is located:

Ovens	Open the door; adjacent to the oven cavity
High-level grill products	Inside the base compartment
Hobs	On the underside of the product

Enter appliance numbers here for future reference:

Model No

Serial No

SERVICE RECORD

Date of purchase	Installed by	Installation Date
Place of purchase:		

Date	Part(s) replaced	Engineer's name

For customers outside the UK and Northern Ireland, please contact your local supplier.

Glen Dimplex Home Appliances, Stoney Lane, Prescot, Merseyside, L35 2XW

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